

Method for Producing a Wafer Article for a Fat-Containing Confectionery Product

DESCRIPTION

Cross-Reference to Related Disclosure

[Para 1] The present application is a U.S. National Stage application claiming the benefit of prior filed International Application, Serial Number PCT/RU03/00123, filed on March 28, 2003, which International Application claims a priority date of April 4, 2002 based on prior Russian patent application Serial Number RU2002108571, filed April 4, 2002.

Technical Field

[Para 2] The present invention relates to the food industry, more particularly, to the method for producing a wafer product for a fat-containing confectionery product.

Background art

[Para 3] The existing methods for baking wafers are based on baking wafer molded cones, truncated cones, "torches", double cones, cups and twisted cones in press molds, as well as other kinds of similar products. With the growing consumption of ice cream in cafeterias, restaurants, bar, etc. (non-industrial ice cream), wafers of the above kinds become uninteresting to the customers.

[Para 4] A method is known for producing wafers for ice cream, molded sugar cups and other wafer products (see the booklet "HOCHLEISTUNGS EISTUTEN-BACKAUTOMATEN" by FRANZ HAAS WAFFELMASCHINEN INDUSTRIESELLSCHAFT M.B.H., Austria, 1995) taken as the prototype. The method consists in that a wafer article of each of the desired forms is baked from dough, said dough being poured into a wafer baking machine with such a configuration of its inner cavity that a wafer article of a particular form can be produced.

[Para 5] To produce wafer articles of various volumes and forms a big number of wafer baking machines which are difficult to manufacture are required, since a wafer machine of a particular configuration is suitable for baking wafers of only one form.

Summary of the Invention

[Para 6] The technical effect of the proposed invention consists in that wafer articles of various irregular forms are produced by using wafer baking machines of simple forms in the course of non-industrial ice cream production.

[Para 7] Said technical effect is achieved by means of the inventive method for producing a wafer article for a fat-containing confectionery product by baking the same from dough, said method consisting in simultaneously baking at least two parts composing each wafer article, then connecting said parts along the mating edges thereof so as to produce a wafer article in the form of a reservoir for a fat-containing confectionery product, said parts preferably being connected in such a way that they overlap along the mating edges thereof, and said edges having an allowance.

[Para 8] The parts composing a wafer article are connected in such a way that the form and/or the size of said article can be changed by means of moving said parts relatively each other.

[Para 9] As the parts of an article are connected said article may acquire such a form which enables a change of its initial position when exposed to external force.

[Para 10] The wafer article according to the invention may be shaped so as to look like animals, birds, characters of cartoons and fairy tales, vegetables and fruits, flowers and plants, signs of the zodiac, geometric figures, technical equipment, weapons and collages. Moreover, as parts of an article of a particular form are connected fragments are used which compose an article of another form. A layer of confectionery powder, for example, glaze or glaze with nuts, or wafer crumb is applied on the outer surface of the parts of an article.

[Para 11] Therefore, the proposed method makes it possible to produce various wafer articles of irregular forms using wafer baking machines of simple forms, said wafer articles having esthetic meaning, encouraging creativeness, forming and raising one's spirits.

Brief Description of Drawings

[Para 12] The proposed invention is further explained by way of particular examples of embodiments thereof and the accompanying drawings, in which:

[Para 13] Fig. 1 shows a general view of a wafer article for a fat-containing confectionery product;

[Para 14] Fig. 2 shows a part of said wafer article;

[Para 15] Fig. 3 show a section taken along line III-III in Fig. 1;

[Para 16] Fig. 4 shows wafer articles of various forms produced from the same parts;

[Para 17] Fig. 5 shows a wafer article of a form which enables a change of its initial position; and

[Para 18] Fig. 6 shows a wafer article having interchangeable parts.

Detailed Description of the Preferred Embodiments

[Para 19] The proposed method for producing a wafer article for a fat-containing confectionery product is carried out the following way.

[Para 20] To produce a wafer article of irregular form at least two parts 1 and 2 (Fig. 1) are baked from dough using a press mold, for example, made of cast iron or another material, said parts comprising separate simple elements of an article 3. The number of said parts depends on how irregular is the form of the article 3, the same elements being suitable for baking a number of articles of various forms. The article can be divided into parts both with straight and curved lines, each part 1 and 2 having an allowance 5 along division line 4. Then, said parts 1 and 2 are connected along the mating edges thereof, for example, in such a way that they overlap 2 mm and more from the part edges, said connection not needing any gluing. As the parts 1 and 2 are connected the wafer article 3 of desired form is produced in the form of a reservoir for a fat-containing confectionery product, for example, ice cream, cream, souffle, fudge mass or paste, fruit or vegetable pure, dessert, fudge, caramel, praline, mousse, kefir, yogurt.

[Para 21] Parts 6 and 7 composing the wafer article 8 are connected in such a way that the form of said article 8 can be changed by moving the parts thereof relatively each other, as shown in Fig. 4. Moreover, the parts 9 and 10 (Fig. 5) can be baked in such a way that when connected the article 11 will acquire a form which enables a change of its initial position when exposed to external force.

[Para 22] The wafer article may be shaped so as to look like animals, birds, characters of cartoons and fairy tales, vegetables and fruits, flowers and plants, signs of the zodiac, geometric figures. Moreover, as parts of an article of a particular form are connected fragments 12 are used which compose an article of another form. Therefore, the produced article has esthetic meaning, encourages creativeness, forms and raises one's spirits.

[Para 23] A layer of confectionery powder, for example, glaze or glaze with nuts, or wafer crumb is applied on the outer surface of the parts of an article.

Industrial applicability

[Para 24] The proposed invention may be advantageously used for producing all kinds of wafers for ice cream, soufflé, fudge mass or paste, fruit or vegetable pure, dessert, fudge, caramel, praline, mousse, kefir, yogurt.